

KOK OP STELTEN

CATERING AMSTERDAM



DINER FOODBOOK

FALL / WINTER '24-'25



Walking dinner Fall - Winter special

- Salad with duck breast pickled cauliflower, cranberry dressing and cress
- Winter cod with carrot puree, herby crumble, curry sauce and cress
- Short rib with vegetable gratin, romanesco broccoli, mixed lettuce red wine and pink peppercorn sauce
- Chocolate terrine with dulce de leche, coffee and cardamom, crumble

Walking dinner Fall - Winter classic

- Sliced lamb with mango chutney and fattoush salad
- Shaved brussel sprout salad with freekeh, cranberry and radicchio
- Soup of celeriac and mustard with a herby crumble
- Bream with cauliflower brandade, piccalilli sauce and cress
- Slow cooked veal with gratin, red cabbage, veal gravy and cress
- Passion fruit tartlet with cherry-plum jam and cress



Walking diner Fall-Winter street food

- Ginger beef with shaved vegetable salad
- Yellow corn soup with spicy popcorn and parsley
- Red mullet with soy braised potato and cucumber pickle
- Korean rice with caramel chicken and edamame
- Churro cheesecake with dulce de leche and cinnamon crisp

Extra course / options

- Lentil-curry-coconutsoup with saffron crisp
- Mexican salad with baked feta and mango-lime dressing
- Pao de queijo (Brazilian cheeseroll) with vegetables, blackbean puree, tabasco popcorn and cress
- Butter chickpea with naan
- Triple layer brownie with cheesecake and rice crispy
- Matcha cheesecake with cranberry coulis



Sit down menu

A dinner of 3 courses or more with individual dishes

First course

- Yellow beetroot soup with ras el hanout spices and wasabi crisp
- Beetroot mousse with fennel salad and breadsticks
- Vegetable waffle with lemon gel, carrot gel, pea puree and cress (+ €?)
- Salad with duck breast, pickled cauliflower, cranberry dressing and cress
- Parsnip and Jerusalem artichoke soup with parsnip crisp and purple carrot
- Sliced lamb with mango chutney and fattoush salad
- Soup of celeriac and mustard with a herby crumble
- Bream with cauliflower brandade, piccalilli sauce and cress
- Yellow corn soup with spicy popcorn and parsley



Main course

- Confit de canard with leek and potato mash, baked red onion, leek in curry sauce and herbs and cress
- Hasselback celeriac, mashed potato with leek, miso glaze and sweet red onion
- Winter cod with carrot puree, herby crumble, curry sauce and cress
- Slow cooked veal with gratin, red cabbage, veal gravy and cress
- Short rib with vegetable gratin, romanesco broccoli, mixed lettuce and baby potato



Dessert

- Chocolate terrine with dulce de leche, coffee and cardamom, crumble
- Triple layer brownie with cheesecake and rice crispy
- White chocolate and mango cheesecake with coulis and cress
- Ricotta tarte tatin with orange and rosemary, ricotta cream, coulis and cress
- Passion fruit tartlet with cherry-plum jam and cress
- Churro cheesecake with dulce de leche and cinnamon crisp
- Matcha cheesecake with cranberry coulis
- Mixed dessert



Sharing dinner

In 3 rounds:

- 1: an individual first course
- 2: Four dishes to share, served on platters
- 3: an individual dessert or mixed mini desserts

This dinner can be ordered as a buffet. The first and last course can be exchanged for a different first or last course from the menu. A dessert buffet is also possible.

Round 1

- Salad with duck breast, pickled cauliflower, cranberry dressing and cress

Round 2

- Hasselback celeriac with miso glaze
- Short rib with red wine and pink peppercorn sauce
- Winter cod with carrot puree, herby crumble, pao sauce and cress
- Leek and potato mash with baked red onion

Round 3

- Passion fruit tartlet with cherry-plum jam and cress

